



Cincinnati's Favorite Beer dates

Nominations: Feb. 21-27.

Round of 32: March 7-8.

Sweet 16: March 10-11.

Elite 8: March 14-15.

Final Four: March 17-18.

THE FINALS: March 21-22.

Winner announced Sunday, March 27.



BCCA
BREWERY COLLECTIBLES
CLUB of AMERICA



The Queen City Chapter of BCCA and NABA is Hosting its

46th Annual Buy-Sell-Trade Event MARCH 17, 18, & 19, 2022

THURSDAY AFTER CHECK-IN AND ALL EVENING

Room-to-Room Trading, Beer Sampling - 7pm-10pm

FRIDAY: Room-to-Room Trading, Brewery Tours.

Fantastic Raffle, snacks & refreshments - 6:00pm - 9:00pm

SATURDAY SHOW: Open to the Public - 9am-2pm

3 DAY **\$40**
REGISTRATION

SATURDAY ONLY **\$5**
ADMISSION

RADISSON HOTEL

668 West 5th Street, Covington, Kentucky 859-491-1200

www.QueenCityChapter.com for more info

Contact Beer Dave Gausepohl at BeerDave@fuse.net

Find us on Facebook



Little Miami Brewing Company

SPRING MENU + RETURNING FAVORITES!



The Holy Smoke Pulled Pork

Our collaboration with *Pickles and Bones Barbecue* continues with this indulgent pizza! It starts with a barbecue sauce base, Pickles & Bones pulled pork, bacon bits, Monterey Jack cheese, red onion and finished with Pickles & Bones mustard sauce. Pickles are served on the side.

The Carlito is BACK!

Taco Sauce base, chorizo, cheddar cheese, jalapeños then topped with shedded lettuce, tomato, and sour cream

UPCOMING CONCERTS AT LMBC



The Classic Rock Experience 70's Rock Show

Friday 4/1/22 at Little Miami Brewing Company Event Center

General Admission (some table seating, some chair seating, first come first serve thank you): \$20 ticket needs to be reserved online. \$3 pizza by the slice available and LMBC beers, wines, and mixed drinks

Doors at 6:30PM, Show at 8:00PM



PATIO SEASON IS UPON US

Finally time to enjoy the outdoors with a brew in hand!



Get Outside at Taft's!

All of our taprooms feature awesome outdoor spaces for you to enjoy some brews and delicious food in the sun. We also welcome dogs at all of our outdoor patios!

Featured Beer Release

Infinity Hops

We searched the galaxy far and wide for the hops in our new Hopped Pilsners. Bold in both hop aroma and flavor, this crisp, dry brew has subtle malt and clean yeast characters that all come together to make the ultimate beer.

5.2% ABV | 42 IBU





Fifty West And Third Eye Collaboration, Plus 10&2 Returns!

March 16, 2022, The Gnarly Gnome

Remember the joy of a beer release? Both Fifty West and Third Eye do, and they are collaborating this month to bring back some of that joy. Not only did they get together and brew up a new Double IPA – they're doing an *actual* release, too. You remember, right? In-person, meeting new friends, drinking some beers together... if you don't remember that – this is going to be that much better.

Fifty West is even sweetening the deal by letting loose on bottles of their award-winning 10&2 Barleywine. They are also going to be putting a special tap list that you'll have to wait to see (with some really special crowlers available).

The Beer Release Details

You'll want to go ahead and clear your schedule now. It all goes down on Saturday, March 26th when the front take-out window at the Fifty West Burger Bar becomes bottle/can release central. They aren't doing any online sales – so you're going to have to show up if you want to snag one of these! The official release starts at 11 am, but they're going to allow folks to start lining up at 8 am to "hang out" and get their spot in line.

It sounds like a great chance to hang out with some friends, new or old – as well as get back out there and snag a few fun beers – which... speaking of... we should talk about!

10&2 Barleywine

You are hopefully familiar with Fifty West's 10&2 by now, right? This big, 12.5% abv Barleywine spends time in a blend of Buffalo Trace barrels and an Old Elk barrel from the Illuminati bourbon group. It's loaded up with flavors of toffee, red licorice, American oak, powdered cocoa, and cherry cola. It's big, bold and an incredible beer to sip on for a special occasion with some friends (or just a random night alone... I'm not going to judge).

10&2 doesn't need to prove itself to you – but if you're not convinced – it's definitely what you call an award winner. It's brought home three different Gold medals, a Silver, and 3 bronze medals from several competitions over the last 8 years, including a Gold medal at the famed GABF in 2017. This beer is no joke. This Double IPA, on the other hand, is a whole different type of beast. Fifty West called on their friends over at Third Eye to help make this come to life. When they were done, we were left with a big 8% Hazy, Double IPA brewed with Nelson Sauvin, Galaxy, and Citra hops.

The breweries used a bunch of fun new stuff in this one – Phantasm Powder and Cosmic Punch yeast. If you wanna get a little geeky, these two ingredients concentrate the free thiols (that's the stuff that tastes tropical and fruity) in the beer. Basically – this beer is going to be absolutely loaded up with mango, pineapple, and "tropical lifesavers" flavors, all alongside a soft malty backbone.